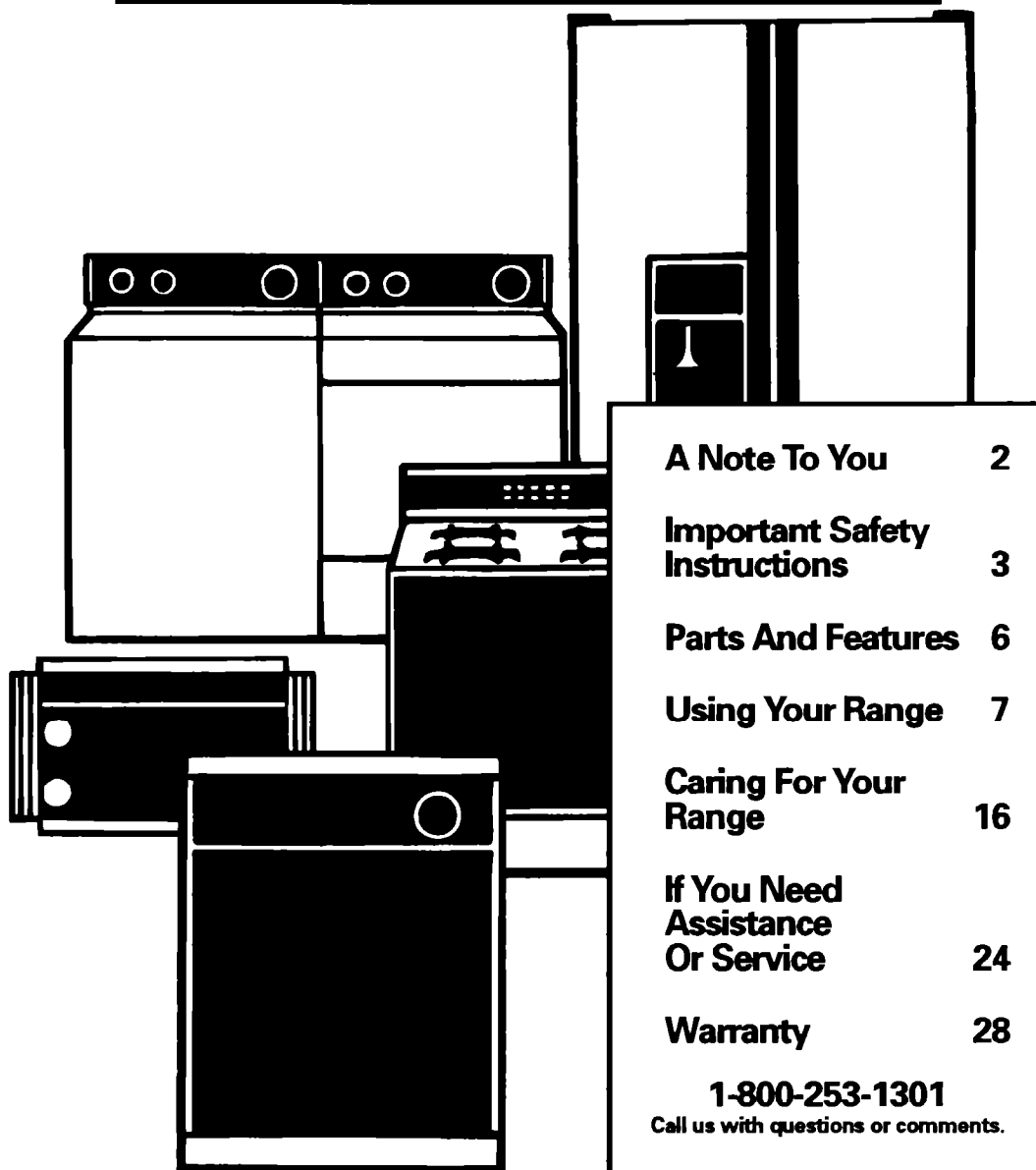


**Estate**

# Use And Care

**G U I D E**



## STANDARD-CLEANING GAS RANGE

TO THE INSTALLER: PLEASE LEAVE THIS INSTRUCTION BOOK WITH THE UNIT.

TO THE CONSUMER: PLEASE READ AND KEEP THIS BOOK FOR FUTURE REFERENCE.

**MODEL TGR51WO**

7/94

# A Note To You

## **Thank you for buying an Estate® appliance.**

Your Estate® range gives you all the functionality of name brand appliances at a value price. To ensure that you enjoy years of trouble-free operation, we developed this Use and Care Guide. It is full of valuable information about how to operate and maintain your appliance properly and safely. Please read it carefully. Also, please complete and mail the Ownership Registration Card provided with your appliance. This will help us notify you about any new information on your appliance.

## **Your safety is important to us.**

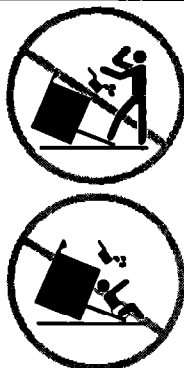
This guide contains safety symbols and statements. Please pay special attention to these symbols and follow any instructions given. Here is a brief explanation of the use of each symbol.

### **⚠ WARNING**

This symbol will help alert you to such dangers as personal injury, burns, fire and electrical shock.

### **⚠ CAUTION**

This symbol will help you avoid actions which could cause product damage (scratches, dents, etc.) and damage to your personal property.

	<h3><b>⚠ WARNING</b></h3> <ul style="list-style-type: none"><li>• ALL RANGES CAN TIP.</li><li>• INJURY TO PERSONS COULD RESULT.</li><li>• INSTALL ANTI-TIP DEVICES PACKED WITH RANGE.</li><li>• SEE INSTALLATION INSTRUCTIONS.</li></ul>
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For more information, see the "The anti-tip brackets" on page 15.

## **Our Consumer Assistance Center number, 1-800-253-1301, is toll-free, 24 hours a day.**

If you ever have a question concerning your appliance's operation, or if you need service, first see "If You Need Assistance Or Service" on page 24. If you need further help, feel free to call our Consumer Assistance Center. When calling, you will need to know your appliance's complete model number and serial number. You can find this information on the model and serial number plate (see diagram on page 6). For your convenience, we have included a handy place below for you to record these numbers, the purchase date from the sales slip and your dealer's name and telephone number. Keep this book and the sales slip together in a safe place for future reference.

Model Number \_\_\_\_\_

Dealer Name \_\_\_\_\_

Serial Number \_\_\_\_\_

Dealer Phone \_\_\_\_\_

Purchase Date \_\_\_\_\_

# **Important Safety Instructions**

## **READ AND SAVE THESE INSTRUCTIONS**

Gas ranges have been thoroughly tested for safe and efficient operation. However, as with any appliance, there are specific installation and safety precautions which must be followed to ensure safe and satisfactory operation.

### **⚠ WARNING**

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:

**WARNING:** If the information in this manual is not followed exactly, a fire or explosion could result causing property damage, personal injury or death.

**Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**

### **WHAT TO DO IF YOU SMELL GAS:**

- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

**Installation and service must be performed by a qualified installer, service agency or the gas supplier.**

### **General**

- Install or locate the range only in accordance with the provided Installation Instructions. The range must be installed by a qualified installer. The range must be properly connected to the proper gas supply and checked for leaks. The range must also be properly connected to electrical supply and grounded.
- Gas fuels and their use in appliances can cause minor exposures to benzene, formaldehyde, carbon monoxide and soot, primarily from incomplete combustion. Significant exposure to these substances could cause cancer or reproductive harm. Properly adjusted burners with a blue, rather than a yellow, flame will minimize incomplete combustion. Venting with a hood or an open window will further minimize exposure.
- Do not store things children might want above the range. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range. They could be burned or injured.
- Do not operate the range if it is damaged or not working properly.

**continued on next page**

## IMPORTANT SAFETY INSTRUCTIONS

- Do not use the range for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Do not attempt to light the oven burner during a power failure. Personal injury could result. Reset oven controls to the off position in the event of a power failure.
- Use the range only for its intended use as described in this manual.



- Do not touch surface burners, areas near surface burners or interior surfaces of oven. Areas near surface burners and interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface burners, areas near surface burners or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the range, such as the oven vent opening, the surface near the vent opening, the cooktop, the oven door and window, could also become hot enough to cause burns.



- Do not wear loose or hanging garments when using the range. They could ignite if they touch an open flame and you could be burned.
- Use only dry potholders. Moist or damp potholders on hot surfaces could result in burns from steam. Do not let potholder touch an open flame. Do not use a towel or bulky cloth for a potholder. It could catch on fire.
- Keep range vents unobstructed.

- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Do not store flammable materials on or near the range. The fumes could create an explosion and/or fire hazard.
- Do not use the oven for storage.
- Do not use aluminum foil to line reflector pans, oven bottom, or any other part of the range. Use aluminum foil only as recommended in this manual.
- Never use a match or other flame to look for a gas leak. Explosion and injury could result.
- Know where your main gas shutoff valve is located.

### When using the cooktop

- Make sure the utensils you use are large enough to contain food and avoid boil-overs and spillovers. Heavy splattering or spillovers left on a range could ignite and burn you. Pan size is especially important in deep fat frying.
- Check to be sure glass cooking utensils are safe for use on the range. Only certain types of glass, glass-ceramic, ceramic, earthenware or other glazed utensils are suitable for cooktops without breaking due to the sudden change in temperature.
- Never leave surface burners unattended at high heat settings. A boilover could result and cause smoking and greasy spillovers that could ignite.



- Turn pan handles inward, but not over other surface burners. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.
- Do not use decorative covers or trivets over the surface burners.

## IMPORTANT SAFETY INSTRUCTIONS

### When using the oven

- Always position the oven rack(s) in desired location while oven is cool.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.

### Grease

- Grease is flammable. Do not allow grease to collect around cooktop or in vents. Wipe spillovers immediately.



- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan by covering with a well-fitted lid, cookie sheet or flat tray. Flaming grease outside of pan can be extinguished with

baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.

### Care and cleaning

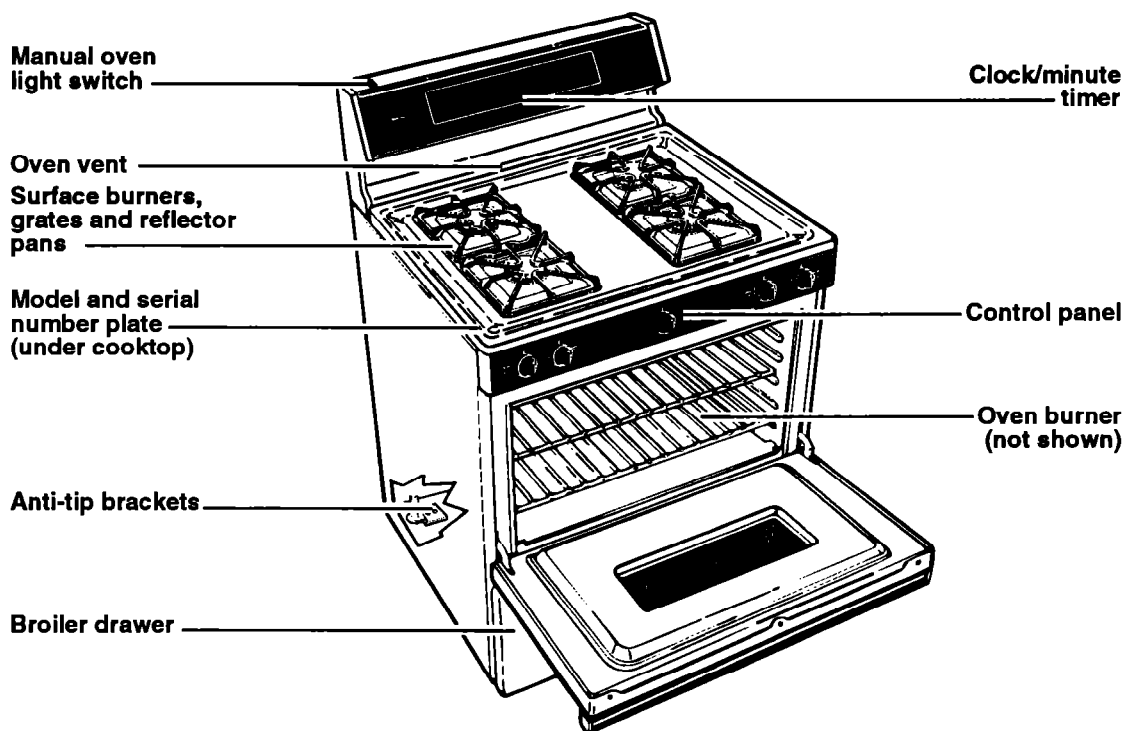
- Do not clean door heat seal. It is essential for a good seal. Care should be taken not to rub, damage or move the seal. Clean only parts recommended in this Use and Care Guide.
- Do not repair or replace any part of the range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a Whirlpool® service company or Qualified Agency.
- Disconnect the electrical supply and the gas supply at the shutoff valve near the range before servicing the range.

– READ AND SAVE THESE INSTRUCTIONS –

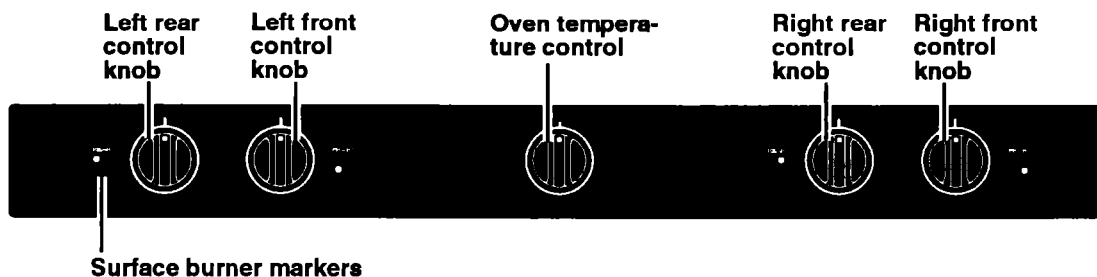
## PARTS AND FEATURES

# Parts And Features

This section contains captioned illustrations of your range. Use them to become familiar with the location and appearance of all parts and features.



## Control panel



# Using Your Range

## In This Section

	Page		Page
Using the surface burners .....	7	Adjusting the oven temperature control .....	13
Positioning racks and pans .....	9	Broiling .....	13
For best air circulation .....	10	Energy saving tips .....	14
Setting the clock .....	11	The oven vent .....	15
Using the Minute Timer .....	11	The anti-tip brackets .....	15
Baking/roasting .....	12		

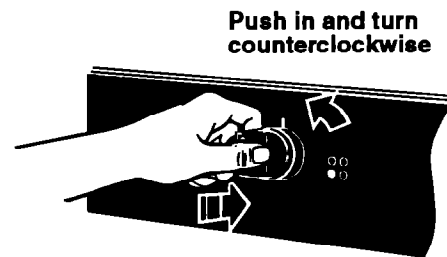
To obtain the best cooking results possible, you must operate your range properly. This section gives you important information for efficient and safe use of your range.

## Using the surface burners

Your range is equipped with electric ignitors. Electric ignitors automatically light the burners each time they are used.

**Push in control knob and turn counterclockwise** to the LITE position. The clicking sound is the ignitor sparking. **Visually check that burner has lit.**

**To stop the clicking sound after the burner lights,** turn the control knob to the desired setting. You can set the control knob anywhere between HI and LO.



### Surface burner markers

The solid dot in the surface burner marker shows which surface burner is turned on by that knob.

### Burner heat settings

**Use** correct burner heat settings (see next page). If the heat setting is too high, it can:

- **Char** bacon and cause curling.
- **Make** eggs tough and crisp at the edges.
- **Toughen** liver, fish and seafood.
- **Scorch** delicate sauces and custards.
- **Cause** a boilover.

## USING YOUR RANGE

Until you get used to the settings, use the following as a guide. For best results, start cooking at the high setting; then turn the control knob down to continue cooking.

SETTING	RECOMMENDED USE
LITE	<ul style="list-style-type: none"> <li>To light the burner. After the burner lights, turn control back to a desired setting.</li> </ul>
HI	<ul style="list-style-type: none"> <li>To start foods cooking.</li> <li>To bring liquids to a boil.</li> </ul>
Medium	<ul style="list-style-type: none"> <li>To hold a rapid boil.</li> <li>To fry chicken or pancakes.</li> <li>For gravy, pudding and icing.</li> <li>To cook large amounts of vegetables.</li> </ul>
LO	<ul style="list-style-type: none"> <li>To keep food warm until ready to serve.</li> </ul>

**NOTE:** Do not cook with the control in the LITE position.

### In case of a prolonged power failure

Surface burners can be manually lighted. Hold a lit match near a burner and turn the control knob to the LITE position. After the burner lights, turn the control knob to the desired setting.

## ⚠ WARNING

### Burn, Fire and Explosion Hazard

- Burner flame should not extend beyond the edge of the cooking utensil. The flame could burn you and cause poor cooking results.
- Be sure all control knobs are turned to OFF when you are not cooking. Someone could be burned or a fire could start if a burner is accidentally left ON.
- If the flame should go out while cooking, or if there is a strong gas odor, turn the burners OFF. Wait five minutes for the gas odor to disappear before relighting burner. If gas odor is still present, see safety note on page 3. Failure to follow these precautions could result in explosion or fire.

### Product Damage Hazard

Do not leave an empty utensil, or one which has boiled dry, on a hot surface burner.

The utensil could overheat and could damage the utensil or cooking product.

### Cookware tips

No one brand of cookware is best for all people. Knowing something about pan materials and construction will help you select the correct cookware for your needs.

- **NOTE: For best results and greater fuel efficiency,** use only flat-bottomed cookware in good condition.
- **The pan** should have straight sides and a tight-fitting lid.
- **Choose medium to heavy gauge** (thickness) pans that are fairly lightweight.
- **The pan material** (metal or glass) affects how fast heat transfers from the surface burners through the pan material and how evenly heat spreads over the pan bottom. Choose pans that provide the best cooking results.
- **Handles** should be made of a sturdy, heat-resistant material and be securely attached to the pan.



- **Pans** should be easy to clean. Check to be sure there are no crevices, rough edges or areas where food might collect.
- **Be sure pans** do not tip, whether they are full or empty.
- **Use cookware** only as it was intended to be used. Follow pan instructions. This is very important for glass cookware because some should be used only in the oven. Other pans are marked as flameware and may be used on the surface burners.

## Home canning information

The larger diameter of most water-bath or pressure canners combined with high heat settings for long periods of time can cause damage to the cooktop.

### To protect your range:

- **For best results**, use a canner which can be centered over the surface burner.
- **Do not place canner** on two surface burners at the same time. Too much heat will build up and will damage the cooktop.
- **Start with hot water.** This reduces the time the control is set on high. Reduce heat setting to lowest position needed to keep water boiling.
- **Refer** to your canner manual for specific instructions.

## Positioning racks and pans

For baking/roasting with one rack, place the rack so the top of the food will be centered in the oven.

### Rack placement for specific foods:

FOOD	RACK POSITION
Frozen pies, large roasts, turkeys	1st or 2nd rack guide from bottom
Angel and bundt cakes, most quick breads, yeast breads, casseroles, meats	2nd rack guide from bottom
Cookies, biscuits, muffins, cakes, nonfrozen pies	2nd or 3rd rack guide from bottom

When baking on two racks, arrange racks on first and third rack guides from bottom.

## ⚠ WARNING

### Personal Injury Hazard

- Always position oven rack(s) in desired location before turning oven on. Be sure the rack(s) is level.
- If rack(s) must be moved while oven is hot, use potholders or oven mitts to protect hands.
- Do not place items on the open oven door.
- Be careful when installing and removing large food items from extra roasting rack position. Food will be closer to hot surfaces, including oven bottom and sides.

Failure to follow the above precautions could result in personal injury.

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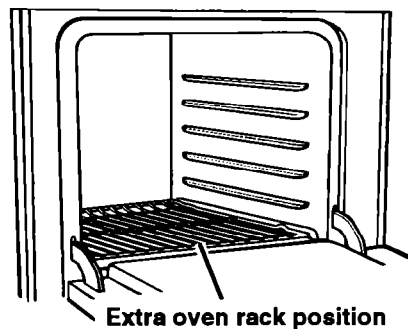
## USING YOUR RANGE

### Extra oven rack position (roasting rack)

When roasting food too large to be placed in oven with rack in lowest position, place rack on bottom of oven.

**For proper roasting, follow these guidelines:**

- **The rack** must be level.
- **Use** adequate amount of liquid (meat juices or water) so food does not get overdone.
- **Do not try to pull rack out over door.** Rack will be at the same level as door when door is opened.



### For best air circulation

Hot air must circulate around the pans in the oven for even heat to reach all parts of the oven. This results in better baking.

- **Place** the pans so that one is not directly over the other.
- **For best results, allow** 1½-2 inches (4-5 cm) of space around each pan and between pans and oven walls. There must be a minimum space of 1 inch (2.5 cm).
- **Use** only one cookie sheet in the oven at one time.

**Use the following as a guide to determine where to place the pans:**

#### **One pan**

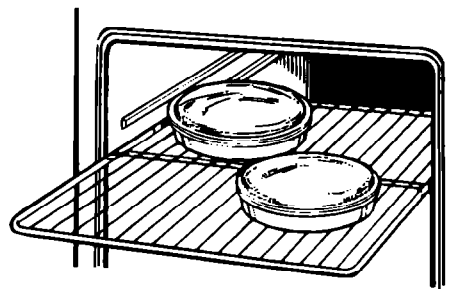
Place in the center of the oven rack.

#### **Two pans**

Place in opposite corners of the oven rack.

#### **Three or four pans**

Place in opposite corners on each oven rack. Stagger pans so no pan is directly over another.



## Setting the clock

Push in and turn the Minute Timer Knob to set the clock.

1. Push in Minute Timer Knob and turn **clockwise** until clock shows the correct time of day.



2. Let the Minute Timer Knob pop out. Turn **clockwise** until Minute Timer hand points to OFF. The clock setting will change if you push in the knob when turning.



## Using the Minute Timer

The Minute Timer does not start or stop the oven. It works like a kitchen timer. Set it in minutes up to an hour. You will hear a buzzer when the set time is up.

**NOTE:** Do not push in the knob when setting the Minute Timer or when stopping the buzzer. Pushing in and turning the Minute Timer Knob changes the clock setting.

1. Without pushing it in, turn the Minute Timer Knob **counterclockwise** until the timer hand passes the setting you want.



2. Without pushing it in, turn the knob back to the setting you want. **When the time is up**, a buzzer will sound. **To stop the buzzer**, turn the Minute Timer hand to OFF.



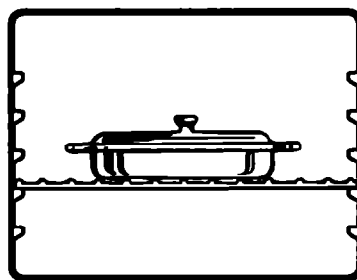
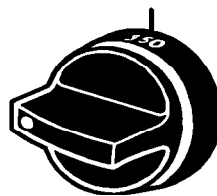
### Baking/roasting

**NOTE:** Do not attempt to light the oven burner during a power failure. See "Important Safety Instructions" on page 4 for more information.

1. **Position** the rack(s) properly **before** turning on the oven. **To change rack position, lift rack at front and pull out.** For further information, **see** "Positioning racks and pans" on page 9.
2. **Push in and turn** the Oven Temperature Control **counterclockwise** to the baking/roasting temperature you want. The oven burner will automatically light in 50-60 seconds.
3. **When baking, preheat** the oven for 10 minutes. **Put** food in the oven.

**NOTES:**

- **Do not preheat** when roasting or cooking items such as casseroles.
  - **Do not place** food directly on the oven bottom.
4. **During baking/roasting,** the oven burner will turn on and off to maintain the temperature setting.



5. **When baking/roasting is done,** turn the Oven Temperature Control **clockwise** to OFF.

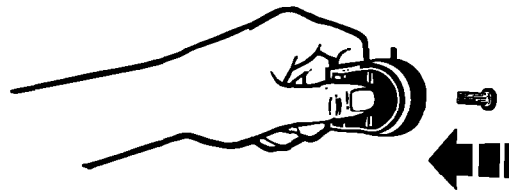


## Adjusting the oven temperature control

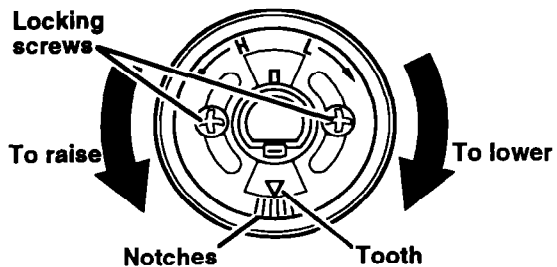
Oven temperature controls will gradually shift after years of use. So, even though your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven.

If, after using the oven for a period of time, you are not satisfied with the temperature settings, you can adjust them by following these steps:

1. **Make sure** the Oven Temperature Control Knob is turned to the off position. **Pull knob straight off and flip it over.**



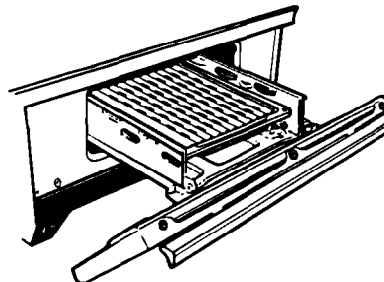
2. **Loosen** the locking screws inside the control knob. **Note the position of the notches.**
3. **To lower the temperature**, hold knob handle firmly and **move the tooth a notch clockwise**. Each notch equals about 20°F (11°C).
4. **To raise the temperature**, hold knob handle firmly and **move the tooth a notch counterclockwise**. Each notch equals about 20°F (11°C).
5. **Tighten** the locking screws and **replace** the control knob.



## Broiling

The broiler drawer is located below the oven door. **Always broil with the oven door closed.**

1. **Pull** the broiler drawer open and **tilt** the door panel down.

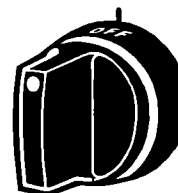
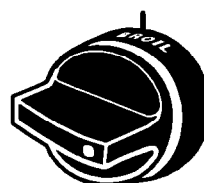
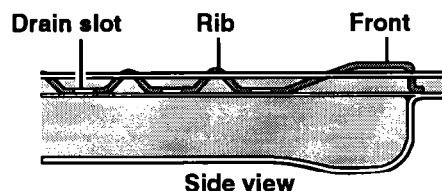


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## USING YOUR RANGE

2. Place broiler pan grid so grease can drain down ribbing and through slots into lower part of the broiler pan. See picture.
3. Before the broiler is turned on, place food on broiler pan and position the broiler pan at one of the three levels.
4. Close broiler drawer.
5. Push in and turn the Oven Temperature Control **counterclockwise** to BROIL. The broiler will automatically light in 50-60 seconds.
6. When broiling is done, turn the Oven Temperature Control **clockwise** to OFF.

**NOTE:** Do not preheat the broiler before using. Completely close the broiler drawer during broiling.



## Energy saving tips

Although the energy used for cooking is usually a very small percentage of the total energy used in the home, cooking energy can be used efficiently. Here are some tips to help you save energy when using your cooking product:

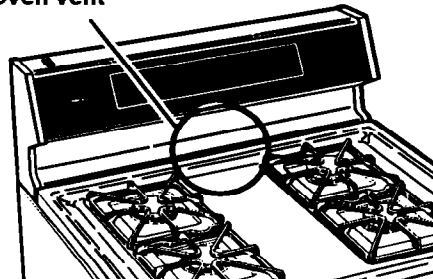
- Use pans with flat bottoms, straight sides and tight-fitting lids.
- Cook with a minimum of liquid or fat to help shorten cooking time.
- Preheat pans only when recommended and for the shortest time possible.
- Start food on higher heat settings, and then set surface burner control on low to finish cooking.
- Use the more efficient surface burners instead of the oven when possible.
- Turn on the surface burner only after placing filled pan on the burner grate.
- "Oven peeking" may cause heat loss, longer cooking times and unsatisfactory baking results. Rely on your timer to keep track of the cooking time.
- Bake cakes, pies or cookies when oven is warm. Best time to bake is right after a meal has been cooked in the oven.
- Preheat the oven no longer than necessary.
- Plan your meals for the most efficient use of the range. When using the oven to cook one food, try to cook the rest of the meal in it also.
- Do not preheat when broiling, roasting or cooking items such as casseroles.
- Keep reflector pans clean for best heat reflection.

## The oven vent

Hot air and moisture escape from the oven through a vent located in lower part of backguard. The vent is needed for air circulation. **Do not block the vent.** Poor baking/roasting will result.

**NOTE:** Never store plastics, paper or other items that could melt or burn near the oven vent, or any of the surface burners.

Oven vent



### **⚠ WARNING**

#### **Burn Hazard**

When the oven is ON, pans and pan handles left near the oven vent could become hot enough to burn the user and to melt plastics. Use potholders to move pans.

## The anti-tip brackets

The range will not tip during normal use. However, tipping can occur if you apply too much force or weight to the open door without the anti-tip brackets properly secured.



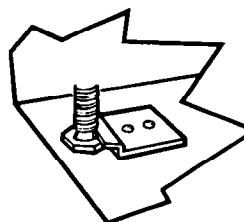
### **⚠ WARNING**

#### **Personal Injury Hazard**

- To reduce risk of range tipping over, secure range with properly installed anti-tip brackets supplied with range.
  - If range is moved for cleaning or service, check that anti-tip devices are engaged before using range.
- Failure to follow the above precautions could result in personal injury.

### **To verify the anti-tip brackets are engaged:**

- **Grasp** rear of range and carefully try to tilt forward. If anti-tip brackets are attached to floor with screws and rear leveling legs are positioned under brackets (one for each rear leveling leg), range should not tilt forward.
- **See** Installation Instructions for further details.



# Caring For Your Range

## In This Section

	Page		Page
<b>Surface burner grates and reflector pans .....</b>	<b>16</b>	<b>Removing the oven bottom .....</b>	<b>20</b>
<b>Lift-up cooktop .....</b>	<b>17</b>	<b>Cleaning chart .....</b>	<b>21</b>
<b>Surface burners .....</b>	<b>18</b>	<b>The oven light .....</b>	<b>23</b>
<b>Removing the oven door .....</b>	<b>19</b>		

Your range is designed for easy care. You can do most cleaning with items found around your home. Cleaning your range whenever spills or soiling occurs will help to keep it looking and operating like new.

## ⚠ WARNING

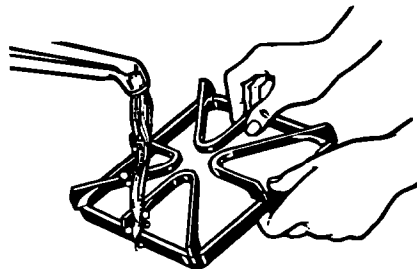
### Burn, Electrical Shock, Fire and Explosion Hazard

- Make sure all controls are OFF and the range is cool before cleaning.
- Do not use bleach or rust removers.
- Do not obstruct the flow of combustion and ventilation air.
- Keep appliance area clear and free of combustible materials, gasoline and other flammable vapors and liquids.

Failure to follow these guidelines could result in burns, electrical shock, fire or explosion.

## Surface burner grates and reflector pans

1. **Make sure** all surface burners are off and the surrounding parts are cool.
2. **Lift off** the surface burner grates and **remove** the reflector pans.
3. **Wash** the grates and reflector pans with warm, soapy water or in a dishwasher. **Use** a nonabrasive, plastic scrubbing pad for cooked-on foods. **Rinse** and **dry** well.
4. **Replace** reflector pans and burner grates.





## Lift-up cooktop

1. **Remove** surface burner grates and reflector pans.
2. **Lift** front of cooktop at both front corners until the support rods lock into place.

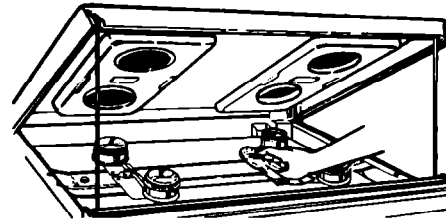
### ⚠ WARNING

#### Personal Injury Hazard

Be sure both support rods are fully extended and in the locked position. Failure to do so could result in personal injury from the cooktop accidentally falling.

#### Product Damage Hazard

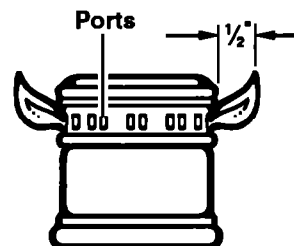
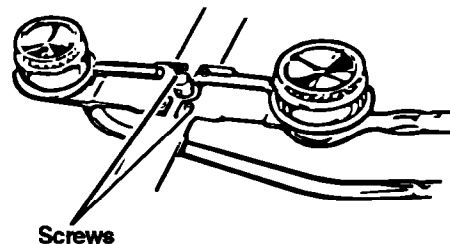
Do not drop the cooktop. Damage could result to the porcelain and the cooktop frame.



3. **Wipe** with warm, soapy water. **Use** a soapy steel-wool pad on heavily soiled areas.
4. **To lower the cooktop**, lift cooktop from both sides while pressing the support rods back to unlock them. **Lower** the cooktop into place.

### Surface burners

1. **Lift up** the cooktop, following the instructions on page 17.
2. **Before cleaning, remove** screws that hold each of the burners in place. The screws prevent the burners from moving during shipment. **Remove** the shipping screws with a Phillips screwdriver, **lift** the burner up, **tilt** it to one side at the end closest to the ignitor and **move** it toward the back of the range. This separates the burner from the gas valve at the front of the range, so it can be easily removed.
3. **Wipe off** surface burners with warm, soapy water and a sponge after each use. **To remove cooked-on food**, soak the burners in a vinegar and water solution for 20-30 minutes. **Scrub** with a plastic scrubbing pad.
4. **If ports are clogged**, clean with a straight pin. **DO NOT** enlarge or distort the ports. **DO NOT** use a toothpick to clean the ports.
5. **Before putting the burners back**, dry them thoroughly by setting them in a warm oven for 30 minutes.
6. **Replace** burners, making sure they are properly seated and level. **Replace** screws.
7. **Occasionally check** the burner flames for proper size and shape as shown. A good flame is blue in color. If flames lift off ports, are yellow, or are noisy when turned off, you may need to clean the burners (see above), or **call** a qualified technician for adjustment.



Typical surface burner flame  
at highest setting

## Removing the oven door

Removing the oven door will help make it easier to clean the oven.

### ⚠ WARNING

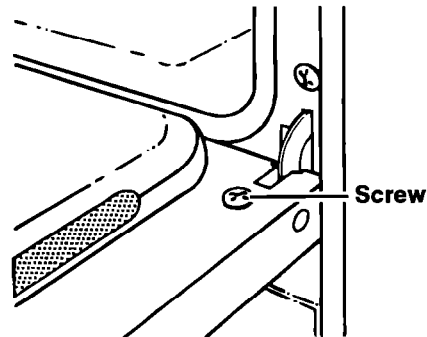
#### Burn and Electrical Shock Hazard

Make sure all controls are OFF and the oven is cool before removing oven door.

Failure to do so could result in burns or electrical shock.

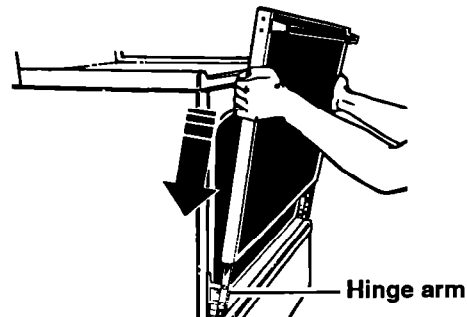
#### To remove:

1. **Open** the door as far as it will go.
2. **Remove** the screws on each side of the oven door.
3. **Close** the door about  $\frac{3}{4}$  of the way.
4. **Lift** the door up and off the hinges.



#### To replace:

1. **Be sure** the hinge arms are in the open position. **Be careful** if pulling the hinges open by hand. Hinges may snap back against the oven frame and could pinch fingers.
2. **Hold** the door at the sides near the top. **Insert** hinge arms into slots at the bottom of the door. **Insert** arms evenly, as far as they will go.
3. If the door is not in line with the oven frame, **remove** it and **repeat** the above steps.
4. **Replace** the screws on the oven door.



### Removing the oven bottom

The panel in the oven bottom can be removed for cleaning.

#### **⚠ WARNING**

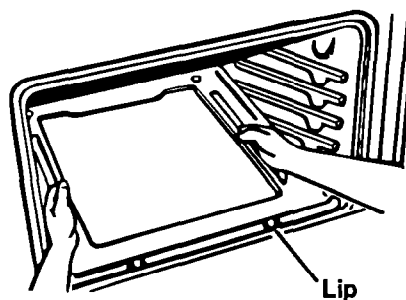
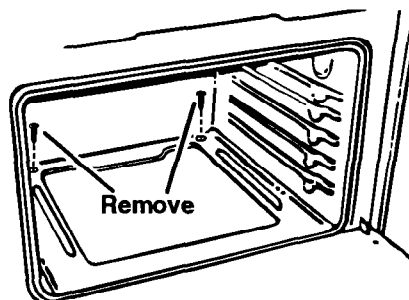
##### **Burn Hazard**

Make sure all parts are cool before removing.

Failure to do so could result in burns.

#### **To remove:**

1. **Remove** oven racks.
2. **Remove** the two hold-down screws at the rear of the oven. If screws are too tight to remove by hand, use a screwdriver.
3. **Place** fingers in slots in bottom panel and **lift** rear of panel up and back until lip at the front of panel is clear of front frame of oven cavity.
4. **Lift** bottom up and out.



#### **To replace:**

1. **Place** oven bottom panel in oven with the back raised about 6 inches or until you can insert the hold-down lip at front of panel under the front frame of oven cavity.
2. **Push** back of oven bottom panel down fully into place on metal flanges on rear wall and **insert** the hold-down screws.

## Cleaning chart

Use the following table to help you clean all parts of your range.

PART	WHAT TO USE	HOW TO CLEAN
<b>Control knobs</b>	Sponge and warm, soapy water	<ul style="list-style-type: none"> <li>• Turn knobs to OFF and pull straight away from control panel.</li> <li>• Wash, rinse and dry thoroughly. Do not soak.</li> <li>• <b>Do not use steel wool or abrasive cleansers. They may damage the finish.</b></li> <li>• Replace knobs. Make sure all knobs point to OFF.</li> </ul>
<b>Control panels</b>	Sponge and warm, soapy water OR Paper towel and spray glass cleaner	<ul style="list-style-type: none"> <li>• Wash, rinse and dry thoroughly.</li> <li>• <b>Do not use steel wool or abrasive cleansers. They may damage the finish.</b></li> <li>• Do not spray cleaner directly on panel. Apply cleaner to paper towel.</li> </ul>
<b>Exterior surfaces</b> (other than control panels)	Sponge and warm, soapy water	<ul style="list-style-type: none"> <li>• Wash, rinse and dry thoroughly.</li> <li>• Use nonabrasive, plastic scrubbing pad on heavily soiled areas.</li> <li>• <b>Do not use abrasive or harsh cleansers. They may damage the finish.</b></li> </ul> <p><b>NOTE:</b> Do not allow foods containing acids (such as vinegar, tomato or lemon juice) to remain on surface. Acids may remove the glossy finish. Also wipe up milk or egg spills when cooktop is cool.</p>
<b>Surface burner grates and chrome reflector pans</b>	Warm, soapy water and a nonabrasive, plastic scrubbing pad OR Dishwasher	<ul style="list-style-type: none"> <li>• In dishwasher, wash with other cooking utensils.</li> <li>• Dry completely.</li> <li>• <b>Do not use abrasive or harsh cleansers.</b></li> </ul>
<b>Surface burners</b>	Sponge and warm, soapy water	<ul style="list-style-type: none"> <li>• Lift up the cooktop. (See page 17.)</li> <li>• Wipe off spills immediately after burner has cooled.</li> </ul>

continued on next page

## CARING FOR YOUR RANGE

PART	WHAT TO USE	HOW TO CLEAN
<b>Surface burners (continued)</b>	Warm, soapy water and a nonabrasive, plastic scrubbing pad <b>OR</b> Vinegar and water solution	<b>For cooked-on food:</b> <ul style="list-style-type: none"> <li>• Remove burner from manifold with Phillips screwdriver.</li> <li>• Wash with warm, soapy water and a plastic scrubbing pad or soak in vinegar and water solution.</li> <li>• Rinse and dry well.</li> <li>• If ports are clogged, clean with a straight pin. <b>Do not enlarge or distort ports. Do not use a wooden toothpick.</b></li> <li>• Do not clean surface burner in dishwasher.</li> </ul>
<b>Broiler drawer, pan and grid (clean after each use)</b>	Steel-wool pad and warm, soapy water	<ul style="list-style-type: none"> <li>• Clean after each use.</li> <li>• Wash, rinse and dry thoroughly.</li> <li>• <b>After broiler is cool</b>, wipe interior with warm, damp sponge. For heavily soiled areas, use a soapy steel-wool pad.</li> </ul>
<b>Oven racks</b>	Steel-wool pad and warm, soapy water	<ul style="list-style-type: none"> <li>• Wash, rinse and dry thoroughly.</li> </ul>
<b>Oven door glass</b>	Paper towel and spray glass cleaner <b>OR</b> Warm, soapy water and a nonabrasive, plastic scrubbing pad	<ul style="list-style-type: none"> <li>• Make sure oven is cool.</li> <li>• Follow directions provided with the cleaner.</li> <li>• Wash, rinse and dry thoroughly.</li> </ul>

## CARING FOR YOUR RANGE

PART	WHAT TO USE	HOW TO CLEAN
Oven cavity	<p>Sponge and warm, soapy water</p> <p>Soapy steel-wool pad for heavily soiled areas OR Commercial oven cleaner for heavily soiled areas</p>	<ul style="list-style-type: none"> <li>• Make sure oven is cool.</li> <li>• Remove door and oven bottom for easier access. (See pages 19 and 20.)</li> <li>• Wash, rinse and dry well.</li> <li>• Remove door for easier access.</li> <li>• Rinse well with water.</li> <li>• Remove door and oven bottom for easier access.</li> <li>• Place newspaper on floor to protect floor surface.</li> <li>• Follow directions provided with the oven cleaner.</li> <li>• Rinse well with clear water.</li> <li>• Use in well-ventilated room.</li> <li>• <b>Do not allow commercial oven cleaners to contact the heat seal, thermostat or exterior surfaces of the range. Damage will occur.</b></li> </ul>

## The oven light

To turn the light on, **press** the Oven Light Switch on the backguard.

### ⚠ WARNING

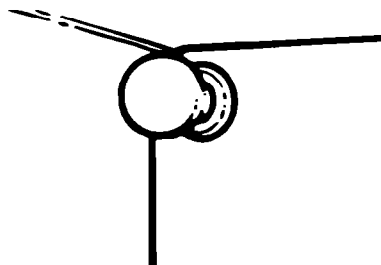
#### Electrical Shock and Burn Hazard

Make sure oven and light bulb are cool and power to the range has been turned OFF before replacing the light bulb.

Failure to do so could result in electrical shock or burns.

### To replace the oven light:

1. **Unplug** appliance or **disconnect** at main power supply.
2. **Remove** the light bulb from its socket. **Replace** the bulb with a 40-watt appliance bulb.
3. **Plug in** appliance or **reconnect** at the main power supply.



# If You Need Assistance Or Service

This section is designed to help you save the cost of a service call. Part 1 of this section outlines possible problems, their causes, and actions you can take to solve each problem. Parts 2 and 3 tell you what to do if you still need assistance or service. When calling our Consumer Assistance Center for help or calling for service, please provide a detailed description of the problem, your appliance's complete model and serial numbers and the purchase date. (See page 2.) This information will help us respond properly to your request.

## 1. Before calling for assistance ...

Performance problems often result from little things you can find and fix without tools of any kind. Please check the chart below for problems you can fix. It could save you the cost of a service call.

PROBLEM	POSSIBLE CAUSE	SOLUTION
<b>Nothing will operate</b>	<p>The power cord is not plugged into a live circuit with proper voltage.</p> <p>Range is not properly connected to gas supply.</p> <p>A household fuse has blown or a circuit breaker has tripped.</p> <p>Controls are not set correctly.</p> <p>The flow of combustion and/or ventilation air to the range is blocked.</p>	<p>Plug the power cord into a live circuit with proper voltage. (See Installation Instructions.)</p> <p>Contact an authorized Whirlpool® service technician to reconnect range to gas supply. (See Installation Instructions.)</p> <p>Replace household fuse or reset circuit breaker.</p> <p>Reset controls, if needed.</p> <p>Remove blockage to airflow to and around range.</p>
<b>The oven will not operate</b>	<p>The Oven Temperature Control is not turned to a temperature setting.</p>	<p>Push in and turn the Oven Temperature Control to a temperature setting.</p>
<b>Burner fails to light</b>	<p>The power cord is not plugged into a live circuit with proper voltage.</p> <p>A household fuse has blown or a circuit breaker has tripped.</p> <p>Burner ports are clogged.</p>	<p>Plug the power cord into a live circuit with proper voltage. (See Installation Instructions.)</p> <p>Replace household fuse or reset circuit breaker. In case of prolonged power failure, manually light burners (see page 8).</p> <p>Clean with a straight pin (see pages 18 and 22).</p>



## IF YOU NEED ASSISTANCE OR SERVICE

PROBLEM	POSSIBLE CAUSE	SOLUTION
<b>Burner flames are uneven</b>	Burner ports are clogged.	Clean with a straight pin (see pages 18 and 22). If this fails, call an authorized Whirlpool® service technician for service.
<b>Burner flames lift off ports, are yellow, or are noisy when turned off</b>	Air/gas mixture is incorrect.	Contact an authorized Whirlpool service technician to check air/gas mixture.
<b>Burner makes popping noise when on</b>	Burner is wet from washing.	Let dry.
<b>Control knob(s) will not turn</b>	You are not pushing in before turning.	Push control knob(s) in before turning to a setting.
<b>Cooking results are not what you expected</b>	<p>The range is not level.</p> <p>The oven temperature seems too low or too high.</p> <p>The oven was not preheated as the recipe calls for.</p> <p>The recipe has never been tested or is not from a reliable source.</p> <p>The pans are not the type or size recommended in the recipe.</p> <p>There is not proper air circulation around pan when baking.</p> <p>Flame size does not fit the cooking utensil being used.</p> <p>When broiling, you have not completely closed the broiler drawer.</p>	<p>Level range. (See Installation Instructions.)</p> <p>Adjust the oven temperature control. (See "Adjusting the oven temperature control" on page 13.)</p> <p>Preheat oven if called for in recipe.</p> <p>Use only tested recipes from a reliable source.</p> <p>Refer to a reliable cookbook for recommended pan type and size.</p> <p>Allow 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation. There must be a minimum space of 1 inch (2.5 cm).</p> <p>Adjust flame size to fit cooking utensil.</p> <p>Completely close broiler drawer.</p>

## IF YOU NEED ASSISTANCE OR SERVICE

### 2. If you need assistance ...

Call Whirlpool Consumer Assistance Center telephone number. Dial toll-free from anywhere in the U.S.A.:

**1-800-253-1301**

and talk with one of our trained consultants. The consultant can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

If you prefer, write to:

Mr. William Clark  
Consumer Assistance Representative  
Whirlpool Corporation  
2000 North M-63  
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

### 3. If you need service ...

Whirlpool has a nationwide network of authorized Whirlpool® service companies.



Whirlpool service technicians are trained to fulfill the product warranty and provide after-warranty service,

anywhere in the United States. To locate the authorized Whirlpool service company in your area, call our Consumer Assistance Center telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

• **APPLIANCE-HOUSEHOLD-  
MAJOR, SERVICE & REPAIR**  
- See: Whirlpool Appliances or  
Authorized Whirlpool Service  
(Example: XYZ Service Co.)

• **WASHING MACHINES &  
DRYERS, SERVICE & REPAIR**  
- See: Whirlpool Appliances or  
Authorized Whirlpool Service  
(Example: XYZ Service Co.)

### 4. If you need FSP® replacement parts ...

FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your Estate® appliance. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new Estate appliance.

To locate FSP replacement parts in your area, refer to Step 3 above or call the Whirlpool Consumer Assistance Center number in Step 2.

### 5. If you are not satisfied with how the problem was solved ...

- Contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.
- Contact MACAP only when the dealer, authorized servicer and Whirlpool have failed to resolve your problem.  
Major Appliance Consumer Action Panel  
20 North Wacker Drive  
Chicago, IL 60606
- MACAP will in turn inform us of your action.

# ESTATE® Gas Range Warranty

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
<b>FULL ONE-YEAR WARRANTY</b> From Date of Purchase	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized Whirlpool service company.
<b>WHIRLPOOL WILL NOT PAY FOR</b>	
<p><b>A. Service calls to:</b></p> <ol style="list-style-type: none"> <li>1. Correct the installation of your range.</li> <li>2. Instruct you how to use your range.</li> <li>3. Replace house fuses or correct house wiring or plumbing.</li> <li>4. Replace owner accessible light bulbs.</li> </ol> <p><b>B. Repairs when your range is used in other than normal, single-family household use.</b></p> <p><b>C. Pickup and delivery. Your range is designed to be repaired in the home.</b></p> <p><b>D. Damage to your range caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whirlpool.</b></p> <p><b>E. Repairs to parts or systems caused by unauthorized modifications made to the appliance.</b></p>	

5/93

WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your authorized Whirlpool distributor or military exchange.

If you need service, first see the "If You Need Assistance Or Service" section of this book. After checking "If You Need Assistance Or Service," additional help can be found by calling our Consumer Assistance Center telephone number, 1-800-253-1301, from anywhere in the U.S.A.



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